Chmielowe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **3.8**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **75.6 C**, Time **2 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **2 min** at **75.6C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg *(83.3%)*	82 %	4
Grain	Viking Vienna Malt	1 kg *(16.7%)*	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	30 min	10.7 %
Boil	Chinook	10 g	30 min	13.7 %
Boil	Citra	10 g	30 min	14.2 %
Whirlpool	Centennial	15 g	20 min	10.7 %
Whirlpool	Chinook	10 g	20 min	13.7 %
Whirlpool	Citra	15 g	20 min	14.2 %
Dry Hop	Centennial	40 g	3 day(s)	10.7 %
Dry Hop	Chinook	30 g	3 day(s)	13.7 %
Dry Hop	Citra	40 g	3 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand LalBrew Diamond Lager	Lager	Dry	11 g	Lallemand

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.